

Dinner Menu

(Local Farm to Table Cuisine)



Starters

Fritto Misto Fried calamari / zucchini / house dip 10

Crab Cake Lump crab meat / panko breading / roasted pepper remoulade 12

Black Mussels Mussels with saffron cream broth / Italian herb crostini 12

Antipasto Eggplant / zucchini / olives / smoked mozzarella / roasted peppers / salami / house made crostini 10

Bruschetta Pesto Fresh mozzarella / sliced tomatoes / pesto sauce / toasted ciabatta 8

Bruschetta Pomini Marinated tomatoes / herbs / olive oil 6

Carpaccio di Bue Thinly sliced raw filet mignon / arugula / capers / shaved parmigiano 10

Combo Board Imported Italian cheeses and cured Italian meats / fig jam / walnuts / pears 12

Caprese Organic heirloom tomatoes / basil / fresh mozzarella / basil pesto 10

Vasi

(mini mason jars served with Italian herb crostini)

Smoked salmon capers / mascarpone cheese 8

Artichoke / olive eggplant tapenade / herb goat cheese 7

Organic Greens

Caesar Romaine hearts / garlic parmesan croutons / house dressing 7

Spinaci Fresh spinach / crispy prosciutto / mushrooms / cherry tomatoes / baked goat cheese / house vinaigrette 8

Dolci Baby field greens / cherry tomatoes / red onions / kalamata olives / fresh mozzarella / house vinaigrette 8

Pera Baby field greens / anjou pears / gorgonzola / cherry tomatoes / candied walnuts / roasted garlic vinaigrette 9

Barbabietole Roasted gold and red beets / baby field greens / gorgonzola / artichokes / spicy almonds / citrus vinaigrette 9

Mediterranean Romaine lettuce / baby local cucumbers / tomatoes / red onions / red bell peppers / Italian green olives / feta cheese / fresh lemon oil & mint dressing 9

Soups

Matrimonio Chicken broth / spinach / small pasta / meatballs 6

Zuppa Chef's soup of the day 6

Flat Breads to Share

Beets Roasted red and gold beets / caramelized onions / fig compote / shaved parmigiano cheese / balsamic glaze 10.50

Prosciutto Portobello / san danielle prosciutto / shaved parmesan / arugula 11.50

Dolci Sliced tomatoes / fresh spinach / feta cheese / grilled free range chicken 13

Seafood

Cioppino Abruzzi style seafood stew in lobster tomato broth 17

Risotto Pescatore Mussels / manila clam / shrimp / calamari / fish / arborio rice 17

Salmon Sanremo Sun dried tomatoes / pine nuts / artichokes marsala glaze 18 (served with chef daily sides)

Fresh Fish of the day MP (served with chef daily sides)

Pasta (gluten free available \$3 extra)

Fettuccine Cartoccio Mussels / manila clam / shrimp / calamari / fish / spicy tomato sauce 17

Fettuccine Primavera Green onions / artichokes / tomatoes / zucchini / spinach / light tomato sauce 12

Capellini Scampi Fra Diavola Angel hair pasta / Shrimp / spicy marinara sauce 16

Linguine Vongole Manila clams / shallots / parsley / pinot grigio 14

Linguine Gamberi Shrimp / sicilian pistacho pesto / cream 16

Linguine Piccata Grilled chicken / wild mushrooms / lemon lemon butter caper sauce 14

Ravioli di Carne Meat ravioli / mushroom / cream sauce / shaved asiago cheese 14

Ravioli di Formaggio Four cheese ravioli / roasted cherry tomato sauce / basil 13

Penne Michelangelo Grilled chicken / oven dried tomatoes / brandy / cherry tomatoes / tomato cream sauce 14

Lasagna Bolognese Homemade pasta / bechamel / ricotta cheese / meat sauce / brick oven baked to order 14

Gnocchi al Gusto Your choice of pomodoro sauce or basil pesto 13

Spaghetti con Polpette Pomodoro sauce / homemade beef meatballs 12

Dolci Chicken Mac & Cheese Free range grilled chicken / bacon / smoked mozzarella / cheddar cheese 12

Wood-Fire Pizza

(gluten free available \$3 extra)

Margherita Pomodoro / fresh mozzarella / basil 13

Caprino Zucchini / grilled eggplant / goat cheese / roasted peppers 13

Finocchio Roasted fennel / sausage / artichokes / ricotta 14

Rustica Mozzarella / artichokes / sun-dried tomatoes / roasted garlic / arugula / chicken 14

Dolci Basil pesto sauce / oven dried tomato / shrimp / red onions / pine nuts 15

Diavola Smoked mozzarella / salami / sausage / basil / chili 13

Americana Sausage / pepperoni / peppers / onions / olives 13

Dolci Calzone Pie Ricotta cheese / mozzarella / ham / fresh spinach / served with salad 12.50

Sicilian Calzone Pie Sausage / pepperoni / ham / mozzarella / meat sauce / served with salad 12.50

Meats + More (served with chef daily sides)

Pollo Marsala Grilled free-range chicken breast / forest mushrooms / marsala 16

Pollo Ligure Grilled free range chicken breast / artichokes / porcini / lemon herb sauce 16

Pollo Parmigiana Egg dipped pan fried chicken breast / pomodoro sauce / fresh mozzarella 16

1/2lb. Kobe Beef Burger Tomato / red onion / wild arugula / fresh mozzarella / served with fries or organic house green salad 13

Filet Mignon Gorgonzola / portobello / balsamic reduction 24

Lamb Shank Ossobuco style / slow braised with red wine sauce over saffron risotto 18

Eggplant Parmigiano Baked eggplant / mozzarella / tomato sauce / basil 15

Chef Leonardo Daniele

Dolci Cafe is proud to offer gourmet and homemade dishes. 95% of our menu is local or organic. We are committed to sustainable organic food production and local farmers. We purchase naturally-fed beef and free-range chicken. We serve daily purchased seafood.

Open-mindedness, adventure and a love of food and oneself is all that's needed. Sit back, relax, have fun and Buon Appetitole.